



## PREMIER CRU MONTMAINS 2018

The steep and rocky slopes stretching to the right and left of the Serein are the cradle of a history over one hundred and fifty million years old. A unique Kimmeridgian terroir, an alternation of marl and marly limestone, endows Chablis wines with a mineral character and immense freshness. A typicity that is envied, often imitated but never equalled. As incomparable and admirable as it may be, a terroir can only fully reveal its potential through the work of people. At Domaine William Fèvre, everything is done, regardless of the level of appellation, to express the authenticity of the Chablis terroirs.

### ■ VINEYARD ATTRIBUTES

**Appellation** : AOC Chablis Premier Cru Montmains, Bourgogne, Chablis, France

A 118-hectare appellation located on the left bank of the Serein River, featuring well-oriented lands that are highly frost-sensitive. The Montmains Premier Cru exhibits a distinct typicity linked to its very stony terroir, which imparts pronounced mineral aromas, extraordinary power, and excellent aging potential to the wine.

**Terroir** : Fairly deep soils over an airy Kimmeridgian subsoil, with a mix of marl and clays. The plots, oriented southeast, are located in the lieux-dits Montmains, Butteaux and Forêt, and are very representative of this Premier Cru.

### ■ VINTAGE SUMMARY

Winter brought particularly contrasting weather, with abundant rain in January and dry cold in February. Budbreak occurred in mid-April, followed by very rapid vegetative growth, encouraged by warm and dry weather. After harmless frosts in early May, flowering was quick and uniform at the end of May. Summer brought heat and sunshine, with occasional rain in August that promoted the ripening of the berries. Harvest began on September 3, with an exceptional state of health. 2018 offered us beautiful golden grapes of excellent maturity, with generous yields.

### ■ WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping that could compromise the quality of the wine. Short pneumatic pressing (1.5 to 2 hours) ensures a delicate separation of the solid and liquid parts of the grapes. Very light static settling is carried out to retain enough fine lees for natural alcoholic and malolactic fermentations. Vinification is conducted in stainless steel tanks. The wine is aged for 18 months, including 5 to 6 months on fine lees in French oak barrels for 30% of the cuvée. The aging process concludes in small stainless steel tanks.

### ■ TASTING NOTES

A structured, lively, and mineral wine with good length on the palate. Both precise and fresh, it exhibits exemplary concentration.



#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%